

Title (en)  
FERMENTED GARLIC COMPOSITION

Title (de)  
ZUBEREITUNG AUS FERMENTIERTEM KNOBLAUCH

Title (fr)  
COMPOSITION D'AIL FERMENTE

Publication  
**EP 0945072 A1 19990929 (EN)**

Application  
**EP 97946801 A 19971127**

Priority  
• JP 9704327 W 19971127  
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Abstract (en)  
The present invention relates to a composition prepared by fermenting enzymatically-deactivated garlic with *Aspergillus* and/or *Monascus*, to a process for preparing the same, and also to foods and drugs containing the same. The composition is free from any unpleasant odor and is useful as a prophylactic or therapeutic agent for diabetes, hepatic diseases, cancer, immunopathy, hyperlipemia, and the like.

IPC 1-7  
**A23L 1/212**; **A23L 1/29**; **A61K 35/78**

IPC 8 full level  
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CPC (source: EP US)  
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Cited by  
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